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BPVI-045

**DIPLOMA IN FISH PRODUCTS
TECHNOLOGY (DFPT)**

Term-End Examination

June, 2023

BPVI-045 : QUALITY ASSURANCE

Time : 2 Hours

Maximum Marks : 50

Note : (i) Answer any **five** questions.

(ii) All questions carry equal marks.

1. Define SSOP. Describe the important elements of SSOP. 2+8
2. Describe the organoleptic evaluation of fresh fish using scoring key method. 10
3. (a) Define hazard. What are the different types of hazards ? 2+3
(b) Differentiate between Biotoxins and Aflatoxins. 5
4. (a) Give the role of quality and safety standards in fish and fish products. 4

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- (b) What are the basic quality requirements of dried and cured fish products as per ISI standards ? 6
5. (a) What are the benefits to the organization implementing the ISO 22000 standards ? 5
- (b) State any *five* requirements of ISO 9000 series. 5
6. (a) List the principles of HACCP. 7
- (b) Define CCP with the help of an example. 3
7. Write short notes on any *two* of the following :
2×5=10
- (a) Freshness Grading system for assessing the freshness of fish
- (b) Determination of Aerobic plate count
- (c) Rancidity test
8. Describe the technical requirements of Food Safety Management System. 10